

THE FARMER & GARDENER

PUBLISHED EVERY TUESDAY BY THE PROPRIETORS, E. P. ROBERTS AND SAMUEL SANDS—EDITED BY E. P. ROBERTS.

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THIS publication is the successor of the late **AMERICAN FARMER**,

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TUESDAY, BALTIMORE: NOVEMBER 28, 1837

REMOVAL.

The office of the "Farmer and Gardener" is removed to the North West corner of Baltimore and North-sts., over the Patriot office, opposite the Franklin Bank, and near the Post-office.

We have read with feelings of pleasure and pride an *Address* delivered before the *Dorchester Agricultural Society* of Maryland, by Dr. Joseph E. Muse. To say that it is able, learned and eloquent, is but to do it half justice; and to those who are acquainted with the scientific attainments of this gentleman, we need not have made the remark; for they already are acquainted with his vast powers of intellect; nor need we say to the readers of the *American Farmer*, who have so often profited by the emanations from his pen, that he is as intelligent as zealous, in whatever appertains to the business of agriculture; but we will add, that we are gratified to find this faithful laborer, after the lapse of a quarter of a century as indomitable in his perseverance, and as full of zeal as he was in the very onset of his laudable career of usefulness.

In conclusion, we must be permitted to observe that, we are more than delighted to find by this recently formed Society, that however listless or indifferent in other parts of the country, agriculturists may be to their interests, those on the eastern shore of this state are determined to prove by their good works, that they know how to appreciate and forward the first of all human callings.

GOOD EXAMPLES.

The two anectodes related below deserve to be generally circulated, as they contain examples which should be universally followed. Some few weeks since we saw a paragraph stating that Col. Wade Hampton, of South Carolina, to save the trouble of filing yearly receipts, had enclosed to the editors of the *New York Spirit of the*

Times, a draft for \$500, being the subscription for fifty years in advance. This latter instance of liberality, in the generous South Carolinian, must have warmed the bosoms of the editors who were the recipients of it, with a corresponding glow of gratitude. We say *gratitude*, because we always are impressed with that holy feeling when our subscribers comply simply with the terms of our paper, which is payment in advance, yearly; and while we are always ready to cherish in fond recollection all such evidences of proper appreciation of our labors, it is a source of deep regret to us that such instances are "few and far between." We have labored with unflinching zeal, and with a view of advancing the agricultural interest, decreased the price of our paper fifty per cent., on assuming its proprietorship; but we are mortified to have to make the confession, that many of our subscribers are not as thoughtful of our interests as a due regard to justice would require.

Astonishing Facts.—A gentleman of this city went into the store of a merchant tailor yesterday, and ordered a suit of clothes, and what is very remarkable, after inquiring the price of the garments—and before the tailor had time to measure him—he took out his wallet and paid for coat, pantaloons, and vest! An act of this kind deserves to be extensively promulgated.

Something almost equal to the above came under our own observation on Thursday. A good looking, portly gentleman from New Hampshire, who "lives a little off the road," and is not easily reached by a collector, called at our counting room and paid forty dollars for five years subscription to the daily paper. It was a noble deed! "As a stranger we gave him a hearty welcome." *Boston Gazette.*

THE NAPIER PRESS.

We had often heard of the astonishing powers of the *Double Cylinder Napier* printing press; but as high an opinion as we had formed of their power, we confess they greatly exceeded our anticipations on seeing one in operation a few days since working off the *Baltimore Patriot*. In accuracy of work and velocity of motion, it runs far ahead of any other press we have ever seen at work, and we doubt not is superior in all its qualifications to any other press in the country. The usual number on the ordinary press, is, we believe 250 per hour. On the *Single Napier*, as well as on the *Adams' Printing Machine*, now generally

in use, from 700 to 800 impressions, per hour, are worked off; but the *Double Napier* throws off with perfect ease from 1800 to 2000 in the same time. This press in other cities is mostly propelled by steam power; that at the *Patriot* office, however, is moved by a large wheel, 22 feet in diameter, in which is placed a small poney, who moves the press with great celerity and apparent ease, and thus performs the service of two able bodied men. This power, which to the animal engaged is a kind of treadmill, is perfectly competent to turn several other presses, and could be applied to almost any other kind of machinery.—For agricultural purposes it could be made eminently useful, both in the saving of labor and economy of time and money. The *Napier* press is a London invention, created by the wants of the great newspaper issues in that great metropolis; but we learn is now manufactured by the Messrs. Hoe & Co. of the city of New York. We cannot close this brief account of this wonderful invention without remarking that the *press* as well as the *power* that gives it motion is, while at work, a curiosity, and would recommend all who have taste in such matters, to call and examine it for themselves, promising them that they will be highly gratified. Besides working off the large impression of the *Baltimore Patriot*, the wheel also propels Mr. Sands' *Adams' Machine*, in an adjoining room, on which the *Farmer and Gardener* and the *Temperance Herald*, editions of spelling books, and Almanacks are printed.

The *wheel* was put up under the direction of Mr. Wm. Slicer, a most competent and scientific mechanic, who is now engaged in putting up two others, the one upon Fell's Point and the other in the western part of our city.

We notice with deep regret that within the last few weeks death has taken from among us two of our cotemporaries, Judge Emerson, editor of the *Tennessee Farmer*, and Thos. G. Fessenden, editor of the *New England Farmer*. Both of these gentlemen were able and zealous laborers in the cause of agriculture, and contributed largely to the advancement of the science. The memory of each should be preserved in fond remembrance by the farming interests so long as virtue lasts, or gratitude is esteemed as a cardinal virtue.

[From the Franklin Farmer.]

CRITTENDEN, OR BADEN CORN.

Locust Hill, Franklin Co. Ky. Sept. 1, 1887.

To the publisher of the Franklin Farmer:

DEAR SIR:—In compliance with your request, I send you below a minute description of a small piece of corn of a rare and valuable variety; the seed of which was presented to me last spring by the Hon. John J. Crittenden, who brought them from Washington City; and which I propose shall be called the *Crittenden*, as a merited compliment to his public spirit in introducing it.

It is a soft white corn of the fourteen rowed variety, with a white cob of middle size in proportion to the grains, which are neither very deep nor very broad. It was originated by Mr. Baden of Maryland, (whose name it bears) who, by planting from the best top-ears of stalk which produced several ears, through a course of near twenty years, has produced this new variety; the chief peculiarity of which is in producing from two to eight ears upon a stalk.

Mr. Baden directs it to be planted in hills five feet apart each way, and two stalks in a hill; but in order to be sure that the corn should show its peculiarity, I planted it in moderately rich ground, without manure, in hills five feet apart each way, some with two, some with three and some few with four stalks in a hill. I received about a half pint in the grain, and on the 15th of May last I planted it in a situation remote from other corn. The only cultivation which it has received, is three ploughings, one hoeing, and one raking.—The ground measures ten by forty yards, about half of which is shaded in the evening by an adjacent woodland, which has obviously diminished the product.

The ground contains sixty-three hills, besides some missing hills. The hills contain six hundred and seventy-eight ears, besides some very small nubbins.

This will make an average of between nine and ten ears to a hill.

One hill with three stalks has twelve ears in it, six of which are on one stalk.

One hill of four stalks has seven ears on it.

One hill of three stalks has seven ears, which measure upon an average eight inches in length; which I think is not much over the average length of the whole 678 ears. Many of the stalks have four and five ears on them, and many of the hills have seven, eight, nine and ten ears to the hill.—The stalks, I think, will average ten feet in height; and the ears are generally about six feet from the ground.

As the manner in which the corn will be gathered, will preclude me from measuring the product, I have given the above facts, so that those who choose may calculate it. From this experiment I would infer that when planted in rich ground, at the proper season, and fully cultivated, the products cannot fall far short of double that of the common corn of the country.

To the farmers of the country, this new variety is certainly of great and surpassing value on account of its intrinsic merits, but incomparably more so, because it illustrates the fact that by pursuing the same mode of selecting our seed, we may bring the large yellow corn or large white yorkcheat corn, to the same high state of

perfection. And what a magnificent sight it would be to see a stalk of our large yellow corn bearing six ears, each measuring from 12 to 15 inches in length! and what a glorious immortality awaits that farmer of Kentucky who shall achieve it! Similar has been the fortune of Mr. Baden of Maryland.

The corn has been planted four months, and is now ripening. Five sixths of it are for distribution, and those who take an interest in it are invited to call, examine and receive it.

A hill of it will be exhibited at the Fair of the Franklin Agricultural Society, on the 2nd Wednesday in next month, together with ten or twelve other varieties.

With sentiments of esteem,

Your friend,

ROBERT W. SCOTT.

We duly appreciate the motives which operate in the mind of Mr. Scott, in his wish to impart the name of "*Crittenden*" to the "*Baden*" corn; but although we believe much credit is due to the Hon. Mr. Crittenden, for his agency in transmitting the seed to his gallant state, we are sure he has too much of that chivalry about him, which so pre-eminently distinguish Kentuckians, to desire for an instant to appropriate to himself the honor which belongs to another. Mr. Thomas N. Baden, for 22 years toiled with unflinching perseverance and unequalled sagacity, to bring this corn to its present state of perfection, and surely there is none but himself entitled to wear the wreath which he has thus nobly won. *Swift*, with great propriety of thought, and beauty of diction, observed, "that whoever could make two ears of corn, or two blades of grass, to grow upon a spot of ground, where only one grew before, would deserve better of mankind, and do more essential service to his country, than the whole race of politicians put together"—and we would ask, what meed of praise is not due to Mr. Baden, who has not only made two ears of corn, but seven, to grow upon a spot of ground where only one grew before? We may have too much of that feeling known by the name of *enthusiasm* about us; but such is our view of the service rendered to his country by Mr. Baden, that we esteem him as a *benefactor*; for by his skilful improvement of his corn, he has more than quadrupled its products; thus adding, in that proportion, ability to the earth to furnish human sustenance, and add to the comforts and necessities of life.

Mr. Roberts—You will much oblige your readers in the South by giving us a list of the cost or price of transportation on the Rail Roads of the North—at the Coal Mine, &c.

A READER.

The above inquiry is from a distinguished citizen of Alabama, and we would be gratified if some of our editorial brethren of the North would be

so obliging as to furnish the desired information; in doing so they will probably promote the interests of the institutions in question.

[For the Farmer and Gardener.]

CORN FODDER.

Mr. Roberts:—I beg leave to throw out a few hints on the subject of saving corn fodder. The main object of cultivating corn is the grain—the fodder secondary. In some districts, such as the valley of the south branch of Potomac and other beef producing localities, grain and fodder are almost of equal importance. The time of cutting the fodder is to be regulated according to the object of the cultivator. Where grain is the main object, the grain should be allowed to become hard, before the tops and "blades" are taken off; where both are of equal value the grain should only be allowed to *enamel*—that is to form a slight scale of hard substance on the external part. I presume that in no section of country the fodder is most important—if there is such a place then to that section, it is important that the fodder should be saved as soon as the grain is fully grown—while it is in the milk, fit for "roasting ears."

If the "why and because" will be acceptable to your readers, here they are. Saccharine matter, (sugar) forms the basis of nutritive matter in all kinds of grain. It is the sugar also that makes corn fodder nutritious to cattle. The plant contains most sugar when it arrives at maturity—that is when the ear of corn is fully grown and its grain full of milk. Every moment after that period it loses some of its sugar, and the grains become more farinaceous. By the time the grains are fully ripe and hard, the plant has lost most of its sugar. Therefore as the perfection of the grain depends on its abundant supply of saccharine matter from the plant, to abridge that supply before the grain is perfect would be injurious to the grain, and hence the plants should be left undisturbed till that period. But it is not necessary to the perfection of the grain that the tops and blades should remain on the plant one moment longer than until the perfect formation of the farinaceous matter in the grain—as soon as possible after that they may and should be gathered. The plant elaborates a large quantity of saccharine matter more than is sufficient for the grain, and the excess is speedily dissipated by fermentation, after the grain is supplied. This excess may be saved in the fodder, if that be saved as above hinted. It will be perceived, that gathering the fodder while the corn is in the milk, will cause the crop of grain to be *light*, and that of fodder the best possible. This is the time for those to whom both are of equal value to save fodder; that the hardening of the grain is the time for those to whom the grain is the main, and fodder the secondary object, because they will then have a good crop of each; and that for those to whom fodder is no object at all, any time will do to gather it. These latter will have a full crop of corn, but no fodder of value.

I have said that the corn plant was at maturity when the corn was in the milk. This may seem erroneous; but a little reflection will prove it.—From that time forth it begins to decline, until it becomes a mere bundle of vegetable fibre, than

which a dry corn stalk is nothing else, and then the ears of corn are fully ripe—that is they have hung upon the drying stalks until they have become perfectly dry—they would have done just as well if hung upon stalks. As soon as the grain is hard it is fit to gather, and it is only left on the stalks as the most convenient mode of drying it for the crib. Now if the corn could be dried in any other way, it ought to be gathered as soon as possible, and the stalks saved for fodder, for which they would be valuable. But this cannot be done, and the stalks below the ears are necessarily devoted to the drying of the corn; but surely all the blades and tops should be saved.

The process of curing the fodder deserves attention. If exposed to sunshine and moisture, fermentation of the saccharine matter takes place and that is speedily dissipated in the form of vapour of spirits. Few people dream of the quantity of spirits that is set afloat in the atmosphere by every corn field in the fall. The fodder then should be cured as much as possible in the shade—give it plenty of air, but no sun nor moisture.

A FARMER.

[For the Farmer and Gardener.]

Mr. Roberts—The result of a number of trials to ascertain the comparative value of the refuse of corn, say the stalk, blade, shock and cob together, and each singly, has compelled me to come to this conclusion, that there is no kind of ruffage, if the last is properly managed, say as any farmer can readily manage it, all things considered, that is more valuable, than the refuse of corn. I do know sir, from actual trial, that if the shuck is judiciously saved and steamed, half the quantity of corn will suffice for a horse, during the ploughing season, if it is properly given with the shuck, and the animal will sustain his labor better. I do also know from an equally fairly conducted experiment, that from the refuse of corn, say the stalks alone, properly saved, and cut, and well steamed—the cobs ground, the meal dissolved in water, and suffered to arrive at the vinous fermentation, the cut stuff well saturated with the liquid, that I can keep an ox, or cow, in a better state of flesh, and health, than the best hay can possibly do—but, sir, my cow or ox would eat her food in a warm house, if the weather was cold and wet, and not shivering on a bleak hill side. I have often actually sir, thought to myself, while riding past an old cornstalk field, in a bleak, and cold, and rainy storm, and seeing a fine milch cow, or a faithful, laboring ox, drawn up with icicles hanging to his body, that it was a most conclusive proof of the "fall of Adam," and the doctrine of "original sin!"

If there is a fact in agricultural pursuit, perfectly settled, it is that mixed food is more salutary, and more nutritious in its operation, than unmixed, and cooked and mixed superior to either, and in a judicious mixture of articles of diet for animals, and the state in which it is given, consists the great secret of feeding animals to advantage. But to return—The price of provisions throughout the United States makes it evident, that it is the interest of the farmer to raise all the beef he can, for market,—butter and cheese—consequently, if he can employ any of the ruffage of his plantation in this way, it is his interest, not only to do it, but to do it with all the well-timed econ-

omy he is master of. In the South we find lately, that no part of the farmer's business is more profitable. This point being then settled, it becomes the primary interest of the farmer or planter, to raise all the stock he possibly can, because the possession of them is the great key to the accumulation of MANURE, and without which, he is in a great measure cut off, from the great resource for securing heavy and profitable crops—and a farther, and still more serious consequence follows—his land, his capital, his all, is annually deteriorating—wearing out, an object amongst the most readily, and certainly gained, by ignorance and folly. If the foregoing positions are correct, it is required merely to shew, how any kind of ruffage can be prepared to become nutritious, and the consequence follows, that it is the farmer's interest—his best interest to preserve it, and employ it in the rearing of stock. It may not be amiss here to state the actual value of the manuring system, as it will go to shew the sound policy of the whole proceeding I am advocating, and although it is known, and would be recollected by many gentlemen, yet I wish to present it now by a brief statement, that it may be kept in view, throughout this investigation. The manuring of one acre of land well, and a judicious tending, so as to save that manure, is an insurance for four good crops. This I know from a fair and full trial, and that by a judicious rotation, at the end of the fourth, the land is in better heart than at the start. Without this manuring, every crop takes from the soil, and the latter deteriorating, leaves it at the end of the fourth almost reduced, so that a farther crop would not give a remuneration for making it. Now, sir, this last statement, which cannot be denied, is a wretched result, especially when it is recollected, that you have not only no security for a full or heavy crop at first, and every succeeding crop getting worse afterwards. Wretched is the interest on capital employed, no matter what it may be, if that capital is annually deteriorating. And fully as wretched is the agricultural practice, no matter what the crops are, if the land is annually wearing out. Place the thing in any altitude you please, the last dreary result not only carries with it a full confutation of the course, but equally forces the conclusion, that it must be radically erroneous.

ENQUIRER.

THE VINE.

The following article from one of the most scientific and successful cultivators of the vine in the west, will be read with profit by all those who feel an interest in this subject. We copy from the Cincinnati Republican.

THE VINTAGE.

The vintage this season has been later than usual, and the produce not abundant. Early in the season, the vines promised as well as I have ever seen them, but our season has been unusually cool and wet, and one half our grapes dropped in the early part of it. My crop will fall a few barrels short of one hundred, but the quality promises to be good. From my own experience I should discard the old doctrine, of allowing the grapes to shrivel before gathering, and coincide with recent French writers, who are of opinion that more is

lost in the aroma, than is gained in the saccharine principle. The more so, as the latter can always be supplied, and equally good with that obtained by the shrivelling of the fruit. Decidedly the finest grapes of the season, was a small vineyard of half an acre, the property of Mr. Jacob Resor.

This vineyard is on the Ohio river, four miles below the city, on the side of the hill, fully exposed to the south. This is the first year of their bearing, and the fourth season since planting.—His superior success this season is principally owing to their being young vines, and the ground dry. In dry, warm seasons, even a north exposure, will yield better. Heretofore we have planted no vine nearer than five feet from plant to plant, each way; his are planted three by four.—His grapes are the Catawba, Isabella, and Cape, (Schuylkill Muscadell.) The product of his half acre, was 25 barrels of wine, of 30 gallons per barrel, being 1320 gallons to the acre. In a recent work on the manufacture of wine, by Bussy, he states that Mr. Ruinart of Champagne, one of the largest proprietors of vines in that region, informed him, that the largest yield with them was eleven hundred gallons per acre; yet his vines were only eight or nine inches apart one way, six or seven inches the other.

The vine with us is less subject to injury than in any part of France or Germany, in which the best wines are made. They also complain of the wines becoming acid and ropy, neither of which evils have I met with in my wines. I have discontinued the cultivation of the Isabella entirely. I have made a wine from the Catawba, equal, and I believe superior to the best wines of the Rhine; but it ferments unequally, and I can never tell what the quality of my wine will be till spring. In one instance, last fall, I drew two barrels from the cask in which the grapes had been mashed, at the same time, and placed them side by side in the wine cellar. The one was a brandy barrel, the other a wine barrel; the former appeared to be in a state of fermentation the whole winter, was dry and not fine when racked last spring. The latter never fermented, was clear as amber, rich and sweet as the moment it was drawn from the cask. I bottled it, and it now has all the fixed air of champagne, but I have kept it in an ante-room attached to my ice house, or it would have burst the bottles. The same is true of the wines of Xerxes in Spain; till the fermentation is over, it is not known whether the wine will prove to be Sherry or Amontillado.

I am cultivating some new native varieties of grape, that are entirely free from the hard pulp generally prevalent in our native grapes, and for the table, quite equal to the foreign grape; I have not yet tested the quality of all of them for wine. I have one variety, resembling the Noiren of Burgundy, that promises to make a superior wine, both red and white, but its produce will be comparatively small. The most celebrated of the Madeira wine merchants was recently in our city, when a bottle of these wines (red and white) was set before him, together with two bottles of Madeira, very old, of my own importing, red [Tinto] and white. No intimation was given that either was domestic, but a gentleman at the table requested him to select the best; he decided in favor of the domestic. The domestic wines were new, and I cannot say that I coincided with him in opinion,

but I have known others, much better judges than myself, agree with him. The Cape always makes a fair wine, and should have brandy added in the spring; it is usual in all Madeira wines. It greatly improves by age, and resembles Madeira. At Vevay, this grape is always fermented in the skin, and a red wine made from it, which in my opinion is inferior to the white. The day is not far distant, when the banks of the Ohio, will rival the rivers of France and Germany, in the quantity and quality of their wines. But after an experience of twenty-five years, and a waste of time and money in the cultivation of a great variety of foreign grapes, I concluded that we must confine ourselves to American varieties, and the producing of new varieties from the seed.

N. LONGWORTH.

Cincinnati, Oct. 20th, 1887.

EFFECTS OF CULTIVATION—CURIOUS FACTS

The history of some of our commonest agricultural and horticultural products furnishes a useful lesson respecting the beneficial effects of careful cultivation. The husbandman may read, in the case of the potato particularly, not merely the effects produced by accident in the introduction of useful plants, but the vast improvements resulting from judicious culture.

The speech of Col. Knapp, in delivering the premiums awarded by the American Institute to individuals residing in Newark, embraced many curious facts which will probably be read with profit by intelligent farmers. We quote a few paragraphs.

"Every thing in this country (said he,) has been brought forward by protection. In this bleak clime but few of the sustaining fruits of the earth were here indigenous, or in a perfect state. Even the Indian corn, so often considered as native here, was with difficulty acclimated. It was brought from the south, and by degrees was coaxed to ripen in a northern latitude. The aborigines, who cultivated it, taught the pilgrims how to raise it; they plucked the earliest ears with the husk, and braded several of them together for the next year's seed, and their care was rewarded by an earlier and surer crop.

"The pumpkins brought from Spain was first planted in Rawley, Massachusetts, and it was several years before they came to a hard knotty shell, which marks the true Yankee pumpkins, such as are selected for the golden pies of their glorious Thanksgiving festival.

"Our wheat was with difficulty acclimated.—That brought from the mother country had grown from spring to fall, but the season was not long enough here to ensure a crop; it was then sown in the fall, grew under the snows in winter, and catching the warmest growth of spring, yielded its increase by mid-summer.

"Asparagus, which is now the delight of all as an early vegetable, and for which several millions of dollars are paid our gardeners yearly, is of late culture in this country. At the time of the revolution, asparagus was only cultivated on the seaboard, this luxury had not then reached the farmer of the interior.

"The history of the potato is a singular one. Rees' Encyclopedia states that the potato was brought from Virginia, by Sir Walter Raleigh, to

Ireland. The writer should have said South America, in the latter part of the sixteenth century. He had no idea of its ever being used as an esculent, at that time. It was pointed out to him as a beautiful flower, and its hard bulby root was said, by the natives, to possess medicinal qualities. He took it to Ireland where he had estates presented to him by Queen Elizabeth, and planted it in his garden. The flower did not improve by cultivation, but the root grew larger and softer. The potato, in its native bed, was a coarse ground nut. The thought struck the philosopher to try the potato as an edible, and boiling and roasting it, found it by either process excellent. He then gave some of the plants to the peasantry, and they soon become, in a measure, a substitute for bread, when the harvest was scanty.

"The potato was successfully cultivated in Ireland before it was thought of in England; it grew into favor by slow degrees, and was so little known when our pilgrim fathers came to this country, that it was not thought of for a crop in the New World. It would have been an excellent thing for them if they had been acquainted with the value of the potato. It was not until 1719 that the Irish potato reached this country. A colony of Presbyterian Irish, who settled in Londonderry, in New Hampshire, brought the root with them. This people found their favorite vegetable flourished well in new grounds. By degrees their neighbors came into the habit of raising potatoes; but many years elapsed before the cultivation of them was general among the yeomanry of the country. Long after they were cultivated in New England, they were held in contempt, and the master mechanic often had to stipulate with his apprentice that he should not be obliged to eat potatoes. An aged mechanic once informed me that he raised nine bushels, having at that time (1746) a dozen apprentices, but did not venture to offer them a boiled potato with the meat, but left them in the cellar for the apprentices to get and roast as they pleased; he soon found that he should not have enough for seed, and locked up what was left. The next year he raised the enormous quantity of thirty-six bushels; the neighbors stared—but the boys devoured them during the following winter.

"About this time, some of the gentry brought this vegetable on their tables, and the prejudice against them vanished. Thus, by degrees, a taste for this food was formed, never to be extinguished. The cultivation of the potato is now well understood—a crop ameliorates instead of impoverishing the soil, and the culture can be increased to any extent. Thus, by the curiosity of our lover of nature, and his experiments, has an humble weed been brought from the mountains of South America, and spread over Europe and North America, until it is emphatically called 'the bread of nations.' Still the country from which it was taken, has been too ignorant or superstitious to attempt its cultivation, until within a few years. Now the lights of science are chasing away the long deep shadows of the Andes.

"Rice was brought from India in 1722, and cultivated by way of experiment in South Carolina. It succeeded well, and was, for many years, the staple article of the State. It seems strange, but it is not more strange than true, that a vegetable should have a moral and religious influence

over the minds of men. Brahma could never have enforced his code of religious rites, with as hundred incarnations, if India had not abounded in the rice plant. His followers would have become carnivorous, notwithstanding all the ray of his glory and the awful exhibition of his might, if he had not driven the animals away, and secured the vegetable kingdom for his worshippers. Man is, in spite of his philosophy, a creature of the earth—and, in a common measure, like the chameleon, takes the hues of his character from his and his food.

"The cotton plant was at first cultivated as a flower in our gardens, and a beautiful flower it is. This plant alone has made a revolution in the finances of the world. Look at the growth and consumption of it in the United States, and the immense manufacture of it in England, where it cannot be grown, and you will find my assertion true in its most extended sense.

"Until our purchase of Louisiana, this country was indebted to the East and West Indies for sugar. In the country—the thirteen United States—sugar and molasses were made in small quantities, from corn-stalks, sweet apples, pumpkins, and maple sugar trees; but all put together, furnished but a small part of the sugar demanded by the great mass of people. Our people are fond of saccharine or sweetening, to use our peculiar term for it.

"The corn-stalk, the pumpkin, and the sweet apple are given up for sugar or molasses—and the maple tree is falling before the axe, and we must rely on the sugar cane alone, unless we can substitute, as in France, the sugar beet. The culture of the sugar beet has been commenced with us, and probably will be successful."

Genesee Farmer.

[From the Southern Agriculturist.]

IRISH POTATOES.

Mr. Editor—There is no root crop more valuable in some parts of the world, than Irish Potatoes; and could we learn how to preserve them in large quantities in the lower and middle country, they would constitute a favorite crop. They are not only a delightful table meal, but they can be applied to various uses. For instance, the flour made from them always sells higher than wheat in Europe, to confectionaries and bakers, who prepare the finer sorts of bread. Large manufactories are established nigh Paris, which manufacture some years 40,000 tons of potatoes into flour. Large quantities of starch are made from them—potash may be extracted from their leaves and stalks—cattle relish their leaves—and the roots afford the richest food when boiled, for horses, hogs and cows. This is not all; the refuse of them, taken from the manufactories of flour, is used to clean woollens, and make wine and ardent spirits; and let our dyspeptics note it well, when we say, they are recommended as an admirable diet for those affected with acid stomach and indigestion. What seems to me, however, of great consideration, is this—they may be planted in January, and the same land in corn, in time for a crop. Again, they yield more in new ground than the best unmanured land. In some parts of this State, new ground will produce no other crop except peas—corn is usually planted with the peas, and worked to prepare the ground

for a next year's crop of cotton, and the fodder it gives. The reason is, because the soil is too full of fibres and roots, the which, Irish Potatoes riot in. They, in this way, have more air than in old ground. I have tried it, Mr. Editor—the yield from new ground is always fine; and you need not work them more than twice; because, the grass in new ground, such as I describe, never pushes the planter for the first year. After the potatoes are gathered, you may then plant corn or peas, and thus gaining something more, prepare the soil for next year's cotton. Some of your correspondents would do me, and I believe others, a lasting service, to tell us how they may be preserved. I did hear that in Fairfield the farmers knew the art; and if so, I hope they will tell us—for they are indeed valuable, being the **FIRST MATURED CROP WE CAN FEED OUR PEOPLE WITH.** Half allowance of corn and potatoes are preferred by negroes, particularly, when they have bacon to boil with them. Even frosted potatoes may be applied as food for cattle, by thawing them in cold water, or being thawed, pared and boiled with a little salt.

The diseases of the Irish Potato in England, are chiefly the scab, the worm, and the curl, but I have not as yet discovered the appearance of either. Our potatoes are always thin skinned, too much so, and too watery. This watery principle is the cause of their rotting; and any plan to rectify this, before they are put up, would doubtless preserve them. The foreign and up-country potato are rough and dry and mealy; and towards the mountains can be preserved. This only convinces me, that if they were dried by some process before being put up, or rendered less watery by the artificial properties of the soil, they could be kept sound the whole year.

I have never succeeded. One of my neighbors tells me, that his father has preserved them, by digging a cellar under the house, and covering them with straw: however, as I have before me the methods by which they are preserved abroad, I will state some of them for the information of all concerned. I shall test these methods next year if I live. This is the fixed rule—whatever mode of preserving them is adopted, it is *essential* that the *tubers* be perfectly dry, otherwise they are certain of rotting; and a few rotten potatoes will contaminate the whole mass. They are put up in houses, cellars, pits, pies and camps. The general mode is, during dry weather, to put them into dry houses and cover them with dry straw.—The most successful plans, on whatever place they may be piled, require, *that they should be perfectly dry before put up—the place where, not damp, and the covering straw.* The methods which strike me as being best adapted to our climate, are 1st. to place them in thin layers on a platform, suspended in an ice cellar—2d. to scoop out the eyes with a very small scoop, and keep the roots buried in earth—3d. to destroy the vital principle by kiln-drying, steaming or scalding—4th. to bury them so deep in dry soil, that no temperature will reach them; and consequently being without air, they will remain upwards of a year without vegetating. These methods are thrown out for the benefit of your readers, with the hope, that some of them will turn their attention to the subject. The value of this root can be well estimated, when I say, that it is the first

crop out of which we can feed our negroes. We can commence to dig potatoes as early as May, and what is more, in so doing prepare our new ground for the next year's cultivation.

Before I conclude, let me inform you, Sir, of the best method of boiling potatoes, a piece of information not below the notice of a prince!

Set them on the fire in *cold water*; when boiled pour off the water completely, add a little salt, and dry them well on the fire. Another method:—choose your potatoes of equal size, and put them into a saucepan or pot without a lid, with no more water than is sufficient to cover them;—more would only spoil them, as the potatoes themselves, on being boiled, yield a considerable portion of water. By being boiled in a vessel without a lid, they do not crack, and all waste is prevented. After the water is come nearly to boil, pour it off, and replace the hot by cold water, into which throw a good portion of salt. The cold water sends the heat from the surface to the heart of the potato, and makes it mealy.

RUSTIC.

[From the Genesee Farmer.]

HINTS ON MAKING PORK, DERIVED FROM EXPERIENCE.

MR. TUCKER—I have heard some farmers say, only give them hogs and corn, and they could make pork. This is true, perhaps; but two individuals with hogs and corn of the same quality and goodness, one will make the fattening of pork a profitable business, while with the other it will be a losing concern. This is owing to their different management; and as all farmers love to have some profit for their labor, I have arranged a few hints for the farmer, which you can dispose of as you please.

In the first place be careful to *select a good breed of hogs for your farm.* There is more difference in breeds of swine than most farmers seem to imagine, or I am very certain the long nosed, long shanked, forever restless animals that we so frequently see, would by common consent be banished from our farms and our pens. It is not saying too much, that one third of the feed required for a given quantity of pork is saved when fed to the China or Berkshire swine, or a cross of these breeds, rather than the squalling skeletons that disgrace the very name of porker.

Do not delay fattening your pork till winter.—All animals take on fat much more readily in a proper temperature; and with the hogs, this should be warm rather than otherwise. The greatest care will not make a hog as comfortable in January as in October, and the fattening will be in the same proportion.

Let your hogs be kept as quiet as possible.—Some farmers adopt a mode of feeding, by which what is gained in eating, is mostly lost in travelling. Their peas or corn are fed to them from the field, some half or three quarters of a mile from the house; and the trough and pen to which they come for the wash of the kitchen or the refuse of the dairy being at the latter place, this distance must be travelled over some four or six times a day by the animal to get his meals. This course may make healthy hogs, but it is not the best way to make fat ones.

Do not fear that cleanliness will injure your hogs.—To be kept in good health while fattening, hogs should be permitted to come to the ground, or a substitute provided; but the idea that to make a hog fatten he must be permitted daily to case over his carcass in mud is absurd. Give him in his pen daily a handful of weeds or vegetables with their roots, or when these cannot be had, a supply of fine charcoal with a little flour of sulphur once a week, and you need not fear keeping his exterior too clean and sleek.

Never feed a hog unground or uncooked food. Farmers diminish their profits more perhaps by a neglect of this rule, than any other. Grains fed to animals whole, is much of it lost to the purpose of nutrition, as the process of mastication renders but a small part of it sufficiently fine for the juice of the stomach to act upon advantageously. The more effectually hard grain can be pulverised the better, and when divided in this way as much as possible, cooking or boiling should be added to render the process as perfect as possible. Allow me to ask the farmer, who sneers at the idea of making his corn into pudding for his hogs, what his family would say were he to order a quart of meal and a little water to be dealt out to them, instead of allowing its conversion into suitable and nutritious food by boiling. Our effort in fattening animals should be, to relieve nature from all the unnecessary labor, and this is most effectually done by grinding or cooking.

Feed hogs at a time no more than they will eat.—We are apt to consider swine as not very particular in matters of taste, but a well fed porker is occasionally very fastidious in his food, and nothing at such times disgusts a swine sooner than to have his trough too deeply replenished. They should have enough at all times, however, and enough in fattening pork, means just as much as the hogs will eat.

Reserve your best and sweetest food for the last.—If you use, as most farmers do; and without it, making pork would be a dead loss to the farmer, at the prices corn and other grain has borne for some years past—apples or potatoes for feeding hogs, let them be given for the purpose of bringing them forward, and the filling up and finishing of the process be done with the corn or peas they are to receive. Apples will make as sweet pork as any feed in the world; but neither these, or potatoes, will give pork of the hardness and consistency of that made from sound corn, and of course where any of this is to be fed, it should be reserved to the time when its good effects will be most sensibly felt.

Experience has convinced me, that by following these few and simple directions, more pork, and of a much better quality, can be made from a given amount of food, than is now usually done; and when it is recollected that at the rate of only 50 lbs. to an individual; a small allowance; one hundred millions of pounds are required in this state, it will be seen that a saving of twenty per cent. in the feeding, or an increase of that amount in the product, amounts to a sum handsome in itself, and worthy of the notice of the producer as well as the consumer.

AN OLD FARMER.

Correspondence of the Nashville Republican Banner.
IMPORTANT TO FARMERS.

LEBANON, Sept. 14, 1887.

We have just witnessed the operation and performance of a newly invented and highly finished Straw Cutter and Corn-Sheller, in this place, where the proprietors are building them to order. This machine certainly surpasses any thing of the kind in the Union. It is the invention of Pendleton Cheek of Smith county. The knives will make eight hundred strokes or passes in a minute, and will cut up from sixteen to twenty bundles of oats in the same time.

Two hands, one to feed, the other to turn, alternately, can cut up, in a few minutes, (to half an inch in length,) as much hay, fodder, corn in stalks, and oats, as will feed a common farmer's stock.

From what we have seen of the machine, we are persuaded it cannot possibly get out of order, unless by design or great violence. The principles upon which it is built, and the materials of which it is made, seem to indicate great durability. It is also peculiarly well constructed for shelling corn, taking off every grain without breaking a single cob. Those who have not seen one of these machines will be struck, on examination, with its utility and beauty. Any farmer can avail himself of the benefit of one of them for \$75, as we understand that the proprietors intend finishing off, immediately, two or three to send to Nashville, Franklin and Columbia, for inspection. The remarkable and ingenious inventor, (Mr. Cheek,) invented, and is now building, a Thrashing and Fanning Machine, (on a plan entirely new in many of its features,) which will thresh and fan all kinds of small grain at a rate and in a manner unequalled. It has, in the first place, all the properties of a thrasher, and with the aid of one horse will comb or thrash from the straw with but little noise, one hundred bushels of wheat per day. In the next place, it can be converted into a fan mill, and with the same horse will fan out one hundred bushels of wheat, with proper attendance, in one hour. Any farmer having a cotton gin, (which is always idle in the summer,) can, by moving it away, and placing the band round the whirl or pulley of the thrasher, be ready to thrash and fan out all the grain in his neighborhood, with as much despatch as he could gin the cotton, and in proportion to the number of seeds of cotton that are lost in going through with the picked cotton, just so many grains of wheat is lost by not being taken out of the straw by the thrasher; and as long as the cotton gin (the invention of which has saved to the nation two hundred millions of dollars) will last, just so long will one of these thrashing machines last.

We understand that the Machines are all warranted to conform to the above description. Several are now in the neighborhood, the operation of which are highly spoken of by all who have seen them. It is said that they have all paid their cost (\$75) in one season.

A lady in Foxcroft, Me. has during the past season made 400 lbs. butter, 400 lbs. cheese from four cows, spun 300 skeins yarn, and wove 65 yards cloth.

RASPING MACHINE.

In Thorndike there is a very simple apparatus for grinding or rasping apples to make cider, which we thought would answer very well for

rasping beets. It consisted of a short cylinder about 8 or 10 inches in diameter, in which were driven bits of wire or headless board nails, in columns about three or four inches apart, running spirally, and the nails or wires separated, perhaps a quarter of an inch. This is made to revolve at the bottom of a hopper, and close to a hard facing on one side. The apples are crushed between the teeth on the cylinder and the hard facing, at the rate of about one bushel per minute. The apparatus is carried by water. It is owned by Capt. Timothy Ferri, a very large farmer. The same water machinery is made to turn a grinding stone and churning butter. A long lever, swung in the middle, which can be connected with the grindstone crank balances up and down, and plies the churn dasher at the other end. The butter from a large churn full of cream can be extracted in about five minutes. The water power is nothing but a little babbling brook, but Yankee ingenuity has compelled it to well work its way to a larger stream—to water horses, grind apples, turn grindstone, churn butter, and irrigate a fine home lot.—*Hampshire Gazette.*

CIDER.

Many persons, perhaps, are not aware of the efficacy of black mustard seed (*sinapsis nigra*), in preventing the acetic fermentation of cider.—About a half pint of the seed, put into a barrel of cider, will preserve it as sweet, from the usual time of making cider in autumn, till the following May, as the day it was put in. The mustard is of very easy culture; a few seeds scattered in some rich vacant spot, will ensure a successive crop—although the plant is an annual. The succeeding crops will be perpetuated by the seed which fall to the ground in autumn. But in order to secure the cider from any unpleasant flavor, it is highly important that the vessels be perfectly free from must. An effectual method of cleaning cider barrels is, by putting into each one about a quart of unslacked lime, after which, pour on about four or five gallons of boiling water. Cover the bung hole with a loose covering that some of the steam may escape, which will be generated in great quantities, to prevent the barrel from bursting. Shake it up several times and then rinse it with clean water. It will add also greatly to the quality of the cider, by being separated entirely from all the sediment. This may be done by filtering it through a hair sieve when running from the press, and then rack it off when it has stood a sufficient length of time, to leave any that might remain, settle to the bottom.

Farmer's Cabinet.

STUMPS.

Stumps are among the most troublesome obstacles in the settlement of a new country. A machine is sometimes used, with lever power, to eradicate them. It is literally a huge 'tooth puller.' It requires great power and much expense and time to accomplish the business, even with this machine. A better contrivance, because more simple and cheap, we saw practiced the other day. A little excavation was made in under the stump, and some combustible materials enclosed, and then set on fire. Previous to this, however, some dry materials were piled around the root, above the surface of the ground, and then covered over

with a compact layer of turf, forming a sort of coal-pit. It has been found, upon experiment, that the stumps will burn in this way, a number of days, with a sort of subterranean fire, and when the turf falls in, nearly every thing of the root is found consumed below and above the surface of the ground. Passing by a field near where the canal enters the Connecticut, a while since, we noticed smoke issuing from twenty little mounds of earth, and, upon inquiry, found they were burning out the stumps in manner above described.

Northampton Courier.

Feed for Cattle.—A little town near Farnkfort, in Germany, is noted for its remarkable fine cattle. They are fed in the following manner: straw is cut short by means of a straw cutter; it is then put into a cauldron, with the addition of potatoes and carrots, boiled till it forms a kind of jelly; this mixed with sufficient quantity of water is served to beasts. The animals so fed require no water, and so well do they thrive on this mess, that they are, notwithstanding the summer labour, ready to butcher at the end of the year.

All sorts of grain which is intended to be given to cattle or horses, is best ground. In order to obtain the greatest benefit from it, boil it in water, and while hot add cut straw, stirring it well, and when cool it will be fit to feed out.—*Practical Farmer.*

We do not aspire to rate ourselves with knowing amateurs of the Turf, but we admire the horse, as the noblest of our domestic animals, and are pleased with whatever tends to improve the breed. In this way we have in common with many of our best citizens, taken a lively interest in the history and success of Mingo, the best of our Pennsylvania stock, and very many competent judges believe him the best horse of the present time. All friends of domestic improvement will be happy to hear that Gen. Irvine has concluded to gratify his numerous friends, and means to keep Mingo the next spring and summer in the vicinity of Philadelphia. No one has done so much of late to improve our horses in this quarter as Gen. Irvine, and the farmers of Western Pennsylvania acknowledge their obligations to him for the most approved stock in all classes of domestic animals. It is said Mingo is rapidly recovering of the injury he received in his last race at Long Island.—*U. S. Gazette.*

Ely's New Gigantic White Wheat.—This is a new variety of winter wheat imported from England and raised near London. The size and weight of the berry surpasses any thing of the kind which we have ever examined; the straw is stout and measures from four to five feet in length. We would invite our agricultural friends to call at the store of Mr. Wm. Bristol of this city, and look at it, and if they do not say it is a little better than the best we will acknowledge that we are no judge. *Oneida (N. Y.) Whig.*

The great staple of the South is again advancing in price in the New Orleans market. Our slips, by yesterday's Express Mail, quote sales of Cotton as high as 12½ cents, and the lowest sales at 8½ cents.—*Nat. Int.*

FARMING.

When we consider how closely Agricultural pursuits are connected with *Natural Philosophy*, may we wonder at the apathy unhappily too prevalent among the farmers concerning that important branch of knowledge.

The men who have done most for agriculture, are those whose minds were thoroughly imbued with the practical truths which that Philosophy teaches. Geology, mineralogy, arboriculture, botany, chemistry, are among the studies of every-day applicability in farming life—and yet how very few of our farmers, have any accurate acquaintance with those subjects. Knowledge on these matters, properly diffused throughout the agricultural community, (and it is valuable of course in all branches of society;) would vastly elevate the condition, mentally and morally, of those whose daily pursuits it is particularly applicable.

Unfailing sources of interest to young and old might thus be opened; the feelings might be gratified by that which strengthened the mind; and the omnipotence of the Creator be more sensibly appreciated from the close scrutiny of his works.

Happily, in branches of knowledge so interesting or essential, there is scarcely a lad with intellect so obtuse as to forbid him from mastering information without much expense from time or money. The requisite books are cheaply purchased, and few who commence the study will relinquish it after seeing how bountifully the inducements for pursuing it are spread around them. *Gen. Farm.*

AGRICULTURAL SOCIETIES

Are most certainly highly praiseworthy, and properly conducted, of vast utility in a country like this, with a climate so salubrious and a soil so exuberantly fertile. On expressing surprise to several farmers, that the institution was so much neglected, we found that great discontent prevailed with the manner in which it was conducted. It was said, that like other matters, in it the principles of monopoly had too great prevalence; the business of the institution was confined to a few interested individuals whose knowledge of agriculture and judgment of stock were extremely limited;—that the committees appointed for awarding and distribution of premiums are partial, either for want of sound judgment of the matter they investigated, or were guided by favoritism towards those who had but slender claims to preference. From the speech made by the President, we found that this jealousy did actually prevail, which is very much to be regretted. Whatever blame may deservedly attach to those whose over officiousness has given umbrage to the practical farmer, we did think that the latter class were not altogether clear of it. The institution should not be suffered to wither and die because a few individuals may have acted injudiciously.

The farming interest is an extensive one; the agriculturists form the great mass of the community; they do not want intelligence; why then should they not join the society in such numbers as to control those whom they complain of, or form a society among themselves, exclusive of all other professions? They are perfectly independent; not only independent but rich, and are perfectly able to conduct the business of a society

with justice and propriety. Let them then extend their views to other counties; let them invite farmers, and farmers only, to join them, and let them manage their own business in, their own way, without connexion with men of other professions.

It is much to be desired, that a spirit of patriotism should rise among this most useful and important class of community, which would tend so much to the benefit of all.—*Cin. Adv.*

EGYPTIAN WHEAT.—The following paragraph showing the very curious mode in which this wheat was introduced into the Wisconsin Territory, is taken from the Chicago American of the 14th inst.

Egyptian Wheat.—We have received a specimen of Egyptian Wheat raised this season on Rock River. The seed was taken by our informant from the crop of a bird of passage, and this is the second season in which he cultivated it. Four or five seeds were all that he put into the ground the first season, and this year he has got a garden spot full of it. It has three pronged stems, and is a beautiful and superior production.

Cure for the Wounds of cattle.—The most aggravated wounds of domestic animals are easily cured with a portion of the yolk of eggs mixed in the spirit of turpentine of Florence.

The part affected must be bathed several times with the mixture each day, when a perfect cure will be effected in forty eight hours.

FARMERS' REPOSITORY,
PRATT STREET,

Between Charles & Hanover sts. Baltimore, Md.

During the last four years the Proprietor has erected two extensive Establishments for the manufacture of Agricultural Implements generally, including an extensive Iron Foundry, Trip Hammer, &c. With these facilities, and the most experienced workmen, (many of whom have been several years in his employ,) and the best materials, he flatters himself that he will continue to give general satisfaction to his customers, his object is to confine himself to useful implements, and to have them made in the best possible manner and on reasonable terms.

The following are some of the leading articles now on hand, viz. his own Patented Cylindrical Straw Cutters, of various sizes and prices—these machines have never been equalled by a similar machine in any part of the world.

Corn and Tobacco Cultivators

Superior Grain Cradles

Weldron Grain and Grass

Scythes

Farwell's Patent Double

Back Grass Scythes and

Snathes

Hay Forks and Rakes

Manure Forks, Shovels, &c.

English Corn Hoes

Superior American made

Castel Hoes, with handles

Wheat FANS, of various

sizes

Mattocks, Picks and Grub-

bing Hoes

Corn Shellers

All kinds of Grass SEEDS and Seed Grain bought and

sold by him, and particular attention paid to their quality.

Likewise constantly on hand a general assortment of

Mr. D. Landreth's superior GARDEN SEEDS, raised

by himself, and warranted genuine. All communications

by mail, post paid, will receive prompt attention.

by 4

Threshing Machines, with

or without horse power

F. H. Smith's Patent Lime

Spreaders

A great variety of Ploughs

of all sizes, with wrought

and cast iron Shares

Swingle Trees and Hames

Also, a great variety of

Plough Castings, constantly

on hand for sale by the piece or ton. All

kinds of Machine Castings

made to order; repairs on

Ploughs and Machinery

done at short notice

Liberal discount made to

those who purchase to

sell again.

J. S. EASTMAN.

MULBERRY TREES.

75,000 Chinese *Morus Multicaulis*, all on their own bottoms, of various sizes, from one to six feet, at the lowest prices. The wood is well matured and very perfect, and they have become acclimated by successive propagation in a most exposed location—Prepared Cuttings will be supplied at the lowest rates.

3,000 hybrid short jointed Mulberry, with large leaves, very hardy and on their own bottoms—5 to 6 ft. in height.

20,000 Chinese *Morus expanse*, with large smooth glossy leaves, very succulent and nutritious, and greatly loved by the worm. This is a most valuable variety for the North, being very hardy, and none more highly esteemed in France. They are engrafted on the white mulberry, which increases their hardihood, and are 5 to 7 feet in height—This is the only engrafted kind.

3,000 Dandolo or Mozettiana Mulberry, 1 and 2 years old from seed, a most excellent variety, with large leaves and very hardy

10,000 Brussa Mulberry, very hardy

25,000 Florence Mulberry, leaves nearly entire

30,000 white Mulberry, 1 to 2 years old

65 lbs. white Italian Mulberry Seed

750 lbs. white and yellow Sugar Beet Seed

Price catalogues of the above, and of Fruit and Ornamental Trees, Green House plants, Bulbous Flower Roots, splendid Dahlias, and Garden, Agricultural and Flower Seeds, sent gratis to every applicant. Orders sent per mail will meet prompt attention, and the trees be packed carefully and forwarded as desired. Companies or individuals desirous to contract for large numbers of trees will be dealt with on the most liberal terms.

WM. PRINCE & SON.

New York, Nov. 23—28.

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THE ROCKVILLE ACADEMY.

The Classical department of this institution under the care of the Rev. John Mines, is now open under the supervision of Mr. JOHN NEELY, a gentleman of high scholastic attainments, unexceptionable character and considerable experience in the instruction of youth.

The Trustees congratulate the patrons of the Academy, and the public, that the vacancy occasioned by the retirement of their late learned and venerated principal, has been so fortunately supplied.

The English departments of this school are under the control of two highly qualified and efficient instructors, Messrs. JOSEPH BRADDOCK and A. McLEAN SCOTT.

Few Academies in the Country present as many claims to public patronage as this. The number, ability and experience of its Teachers, the variety and extent of their instructions, the health of the country which surrounds it, and the morals of the community in which it is situated, combined with the unusually moderate terms of tuition, concur to recommend it to parents and guardians.

Course of instruction in the Classical Department.

Latin and Greek Language—French if requested—the higher branches of Mathematics—Natural and Moral Philosophy—Geography, with use of maps and globes, &c.

English Department—Reading, Writing, Arithmetic, Grammar, Geography and Mathematics.

Terms of Tuition—In the Classical department \$20 per annum. In the English departments, \$8 to 16 per annum.

Board, including washing, may be had in respectable private families for \$100.

By order of the Board,

JOSEPH H. JONES, President.

RICHARD J. BOWIE, Sec'y.

Rockville, Montgomery county, Md. Oct. 20, 1837.

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BALTIMORE PRODUCE MARKET.

These Prices are carefully corrected every Monday

	PER	FROM	TO
BEANS, white field,	bushel.	1 25	—
CATTLE, on the hoof,	100lbs	6 00	7 00
CORN, yellow ..bushel old 95a100	new	80	85
White.....do.....do 92a95	"	80	85
COTTON, Virginia,	pound	11	—
North Carolina,	"	—	—
Upland,	"	10	12
Louisiana — Alabama	"	—	—
FEATHERS,	pound.	50	—
FLAXSEED,	bushel.	1 37	1 50
FLOUR, MEAL—Best wh. wh't fam	barrel.	11 50	12 50
Do. do. baker's.....	"	—	—
Superior, st. from stores	"	—	10 00
" wagon price,	"	9 50	—
City Mills, super.....	"	9 25	9 75
" extra.....	"	10 00	10 25
Susquehanna,	"	—	—
Rye,	"	—	—
Kiln-dried Meal, in hhds.	hhd.	23 50	24 00
do. in bbls.	bbl.	5 00	5 25
GRASS SEEDS, whole red Clover,	bushel.	6 00	6 50
Kentucky blue	"	2 50	3 00
Timothy (herds of the north)	"	3 50	4 00
Orchard,	"	2 50	3 00
Tall meadow Oat,	"	—	3 00
Herds, or red top,	"	1 00	1 25
HAY, in bulk,	ton.	12 00	15 00
HEMP, country, dew rotted,	pound.	6	7
" water rotted,	"	7	8
HORS, on the hoof,	100lb.	6 25	7 00
Slaughtered,	"	—	—
HOPS—first sort,	pound.	9	—
second,	"	7	—
refuse,	"	5	—
LIME,	bushel.	32	35
MUSTARD SEED, Domestic, —; blk.	"	3 50	4 00
OATS,	"	37	38
PEAS, red eye,	bushel.	—	—
Black eye,	"	75	1 00
Lady,	"	1 00	—
PLASTER PARIS, in the stone, cargo,	ton.	—	3 50
Ground,	barrel.	1 62	—
PALMA CHRISTA BEAM,	bushel.	—	—
RAGS,	pound.	3	4
REB,	bushel.	100	1 08
Susquehanna,	"	—	—
TOBACCO, crop, common,	100 lbs	2 50	3 50
" brown and red,	"	4 00	6 00
" fine red,	"	8 00	10 00
" wrappery, suitable	"	—	—
for cigars,	"	10 00	20 00
" yellow and red,	"	8 00	10 00
" good yellow,	"	8 00	12 00
" fine yellow,	"	12 00	16 00
Seconds, as in quality,	"	—	—
ground leaf,	"	—	—
Virginia,	"	4 50	9 00
Rappahannock,	"	—	—
Kentucky,	"	4 00	8 00
WHEAT, white,	bushel.	2 10	2 18
Red, best	"	2 00	2 10
Maryland inferior	"	1 80	1 90
WHISKY, 1st pf. in bbls.	gallon.	39	40
" in hhds.	"	—	37
" wagon price,	bbls	—	30
WAGON FREIGHTS, to Pittsburgh,	100 lbs	1 50	—
To Wheeling,	"	1 75	—
WOOL, Prime & Saxon Fleeces, ...	pound.	40 to 50	22
Full Merino,	"	35	40 18 20
Three fourths Merino,	"	30	35 18 20
One half do.....	"	25	30 18 20
Common & one fourth Meri.	"	25	30 18 20
Pulled,	"	28	30 18 20

MORUS MULTICAULIS TREES.

The subscriber has from 25,000, to 30,000 Morus Multicaulis trees now growing at his residence, with roots of 1, 2, and 3 years old, which will be ready for sale this fall, and which he will sell on moderate terms.

EDWARD P. ROBERTS.

Baltimore, Md.

BALTIMORE PROVISION MARKET.

	PER	FROM	TO
APPLES,	barrel.	—	—
BACON, hams, new, Balt. cured....	pound.	13	13 1/2
Shoulders, do.....	"	10 1/2	10 1/2
Middlings, do.....	"	40	40
Assorted, country,	"	9	9 1/2
BUTTER, printed, in lbs. & half lbs.	"	20	25
Roll,	"	—	—
CIDER,	barrel.	—	—
CALVES, three to six weeks old....	each.	5 00	6 00
COWS, new milch,	"	25 00	40 00
Dry,	"	9 00	12 00
CORN MEAL, for family use,	100lbs.	2 00	2 6
CHOP RYE,	"	—	1 75
EGGS,	dozen.	18	—
FISH, Shad. No. 1, Susquehanna,	barrel.	6 75	—
No. 2,	"	6 50	—
Herrings, salted, No. 1,	"	2 75	2 87
Mackerel, No. 1, ————No. 2	"	9 00	10 00
No. 3,	"	4 75	—
Cod, salted,	cwt.	3 00	3 25
LARD,	pound.	9	10

BANK NOTE TABLE.

Corrected for the Farmer & Gardener, by Samuel Winchester, Lottery & Exchange Broker, No. 94, corner of Baltimore and North streets.

	PER	FROM	TO
U. S. Bank,	par	—	—
Branch at Baltimore,	do	—	—
Other Branches,	do	—	—
MARYLAND.			
Banks in Baltimore,	par	—	—
Hagerstown,	1/2	1 1/2	1 1/2
Frederick,	do	—	—
Westminster,	do	—	—
Farmers' Bank of Mary'd, do	—	—	—
Do. payable at Easton, ... 1	—	—	—
Salisbury, 2 per ct. dis.	—	—	—
Cumberland,	3	—	—
Millington,	do	—	—
DISTRICT.			
Washington, }	—	—	—
Georgetown, } Banks, 1/2 p.c.	—	—	—
Alexandria, }	—	—	—
PENNSYLVANIA.			
Philadelphia,	1/2	1 1/2	1 1/2
Chambersburg,	1	—	—
Gettysburg,	do	—	—
Pittsburg,	3 1/2	—	—
York,	1	—	—
Other Pennsylvania Bks. 4	—	—	—
Delaware [under \$5] 6	—	—	—
Do. [over 5]	2	—	—
Michigan Banks,	10	—	—
Canadian do.....	10	—	—
VIRGINIA.			
Farmers Bank of Virgi. 1 1/2	—	—	—
Bank of Virginia,	do	—	—
Branch at Fredericksburg do	—	—	—
Petersburg,	1/2	1 1/2	1 1/2
Norfolk,	1 1/2	1 1/2	1 1/2
Winchester,	1/2	1 1/2	1 1/2
Lynchburg,	1 1/2	1 1/2	1 1/2
Danville,	10	—	—
Bank of the Valley, ... 4	—	—	—
Branch at Romney,	do	—	—
Do. Charlestown, do	—	—	—
Do. Leesburg, ... 1 1/2	—	—	—
Wheeling Banks, ... 1 1/2	—	—	—
Ohio Banks, generally 6 1/2	—	—	—
New Jersey Banks gen. 5	—	—	—
New York City, ... 4	—	—	—
New York State, ... 3 1/2	—	—	—
Massachusetts, ... 3 1/2	—	—	—
Connecticut, ... 3 1/2	—	—	—
New Hampshire, ... 3 1/2	—	—	—
Maine, ... 3 1/2	—	—	—
Rhode Island, ... 3 1/2	—	—	—
North Carolina, ... 5	—	—	—
South Carolina, ... 8 1/2	—	—	—
Georgia, ... 2	—	—	—
New Orleans, ... 12	—	—	—

A HALF DURHAM BULL CALF—FOR SALE.

The subscriber has a beautiful red and white bull calf, HALF DURHAM, being got by a full bred Durham bull, which he sold last December for \$300, and out of a very large Cow owned by him. The cow when he bought her was represented as half Durham, but as she has no pedigree he designates her offspring as half Durham. His sire was a noble animal, out of an imported cow, and got in England by one of the Colling's bulls. To any gentleman who may desire an improving cross, and who may be averse to give the higher price of the full bred Durhams, this calf offers an excellent opportunity, as he has all the fine points of the latter, and would be taken by an incompetent judge for a full bred. His price is \$30—his age 5 weeks old.

EDWD. P. ROBERTS,
Baltimore, Md.

A DURHAM BULL FOR SALE.

UNCAS, a beautiful white Bull of the improved Durham short-horn breed, 3 years old, will be sold a bargain, \$250, as his owner, desirous of changing his cross-bought another bull at the sale of Mr. Whittaker's stock. Uncas has a pedigree tracing to the herd-book, and will be warranted pure.

Applications by letter to be post-paid. Address
EDWD. P. ROBERTS, Baltimore, Md.

THE GENUINE MORUS MULTICAULIS, AND GRAPE VINES.

The undersigned having a disposable stock of the genuine Morus Multicaulis, will sell at the following prices—For rooted plants, as of layers one foot and upwards high, to trees of 8 and 9 feet, from 10 to 30 dollars per hundred; and the cuttings from 10 to 40 dollars per thousand, as they may have 1, 2, 3 or 4 buds each, or at the rate of one cent a bud, in cuttings or limbs uncut, as may suit purchasers. The above stock of some hundred trees and several thousand cuttings, together with a large number of rooted Grape Vines at 20 dollars per hundred of kinds most select for American culture, to be engaged according to priority of application, made to the subscriber (if by letter) as postmaster at Brinkleyville, Halifax Co. N. Carolina.

SYDNEY WELLER.

Nov. 9, 1837—21

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ROBERT SINCLAIR'S NURSERY, AT CLAREMONT, NEAR BALTIMORE.



This Establishment now comprises between 20 and 30 acres, closely planted with a most CHOICE COLLECTION, from ours and foreign countries of the FINEST VARIETIES known—Of Pear, Plum, Cherry, Peach, Apple, Quince, Apricot, Nectarine, Grape Vines, Currant, Eng. lish Gooseberry, Raspberry, Strawberry, English Walnut, Ornamental Trees, including Evergreens, Shrubs and Roses, all very thrifty and of larger size than any former year, especially the Peach, Apple, and Trees suitable for planting in streets.

Also, about half an acre of double Dahlias, now in full bloom, of almost every color and shade. Amateurs are invited to make their selections.

20,000 Morus Multicaulis Mulberry Trees, with large roots, 2 to 7 feet high, at liberal prices, varying according to size.

60,000 Cuttings of do. well ripened wood.

20,000 white Italian Mulberry Trees, 2 years old.

For further information please address the proprietor, near Baltimore. Trees and Plants ordered from him are carefully selected and faithfully packed, and forwarded by land or sea, as directed, and conveyed to the city without charge. Printed and priced catalogues will be sent on application gratis.

R. Sinclair, jr. & Co., Seedsmen, in Light st., act as agents, where necessary.

ROBERT SINCLAIR, senr.

CLIME'S COMBINED PLOUGH.

The subscriber having purchased the right for Maryland, with the exception of Harford and Cecil counties, to sell patent rights for, and make and vend, the above ploughs, takes pleasure in informing the agricultural public and mechanics, generally, that he is prepared either to sell patent rights for counties or districts, in Maryland, (those counties excepted) or to supply all orders for said ploughs from adjoining states.

The above plough is eminently calculated for ploughing in small grain, for the cultivation of corn, potatoes, cotton, tobacco, and in fine for all row culture, as well as for turning up stubble in light soils. The public may form an idea of the superiority of this implement for the above purposes, when the undersigned states, that with the same propelling force, it is competent to do as much work as gain, as any other plough now in use. In corn culture owing to its peculiar construction, it not only turns under the grass and weeds, but hills the corn at the same time, thus dispensing with the trouble, labor and expense of hoeing. Nor is it less important in its manner of doing its work, so far as time and labor are concerned, as it lays its furrow with such accuracy, and so completely covers the superincumbent vegetable substances, as to ensure its speedy and effectual decomposition, thus preventing the re-vegetation of the matter turned under. In places where labor is high, this plough will of course be appreciated, as it effects a saving of 50 per cent., doing double work, —a thing worthy of farmers consideration. In these times.

J. T. DURDING,

at J. T. Durdin & Co's. fronting Grant and Elliott's in the rear of Mr. Adam Kye's Grocery, Pratt-st. wharf